

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO 1338 (2008) (English): Laban (Draft Standard)



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هيئة التقىيس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

Final Draft Standard

GSO 05/DS 1338 /2008

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Laban

Prepared By
GSO Technical Committee 05 for standards of food and agriculture products

This document is a draft GSO Standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a GSO Standard until approved by GSO Board Of Directors.

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5 "Gulf technical committee for standards of food and agriculture products" has updated the GSO Standard No. 1338/2002 "Laban". The Draft Standard has been prepared by Sultanate of Oman.

This standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No. (), held on / / H, / / G. The approved standard will replace and supersede the GSO standard No. 1338/2002.

LABAN

1- SCOPE AND FIELD OF APPLICATION

This standard is concerned with laban and heat treated laban after fermentation.

1- COMPLEMENTARY REFERENCES

| | | |
|------|----------|--|
| 2.1 | GSO 9 | Labelling of Prepackaged Foodstuffs |
| 2.2 | GSO 10 | Milk Powder |
| 2.3 | GSO 21 | Hygienic Regulations for Food Plants and Their Personnel. |
| 2.4 | GSO 150 | Expiration Period for Food Products Part 1. |
| 2.5 | GSO 174 | Raw Milk |
| 2.6 | GSO 323 | General Requirements for Transportation and Storage of Chilled and Frpzen Foods |
| 2.7 | GSO 382 | Maximum Limits for Pesticide Residues in Agricultural and Food Products - Part 1. |
| 2.8 | GSO 383 | Maximum Limits for Pesticide Residues in Agricultural and Food Products - Part 2. |
| 2.9 | GSO 569 | Methods for Sampling Milk and Milk Products. |
| 2.10 | GSO 678 | Methods of Test for Fermented Milk |
| 2.11 | GSO 839 | Food Packages Part 1: General Requirements. |
| 2.12 | GSO 841 | Maximum Limits of Mycotoxins Permitted In Food and Animal Feeds - Aflatoxins |
| 2.13 | GSO 988 | Limits of Radioactivity Levels Permitted In Foodstuffs – patr 1 |
| 2.14 | GSO 998 | Methods for Detection of Permissible Radionuclides Limits in Food part 1: GAMMA Spectrometry Analysis A – Cs – 134, Cs – 137 |
| 2.15 | GSO 1016 | Microbiological Criteria in Foodstuffs-Part I |
| 2.16 | GSO 149 | Unbottled Dranking Water |
| 2.17 | GSO 1862 | Food packages - Part 2: Plastic package – General requirements |
| 2.18 | GSO.... | Maximum Limits for Hormons and antibiotics in Foodstuffs |
| 2.19 | GSO1843 | Edible salt |

3- DEFINITIONS

3.1 **Laban**

Fermented milk having a fluid texture after the addition of one strain or more of pure specific bacteria, producing lactic acid, to milk.

3.2 Heat treated Laban after fermentation Laban (3/1) treated by heat after fermentation (item 4/8).

3.3 **Reconstituted milk**

Milk resulting from the addition of water to the dried or condensed milk in the amount necessary to re-establish the specified water-solid ratio.

3.4 **Recombined milk**

Milk resulting from the combining of milk fat and milk-solids-non fat in one or more of their various forms to re-establish the specified ratio for milk constituents.

4- REQUIREMENTS

The following requirements shall be met in laban and heat-treated laban after fermentation:

4.1 **General requirements**

4.1.1 all raw materials used in production shall be compliance with the relevant GSO standards .

4.1.2 It shall be naturally, clean in its characteristics as colour, texture and smell.

4.1.3 It shall be free from objectionable taste as rancidity, bitterness and rankness.

4.1.4 It shall be homogenous and free from the whey.

4.1.5 It shall be completely free from pig products and its derivatives.

4.1.6 laban after fermented may be heated for 15 sec at not less than 73°C

4.1.7 Does not allow the use of emulsifier or stabilizer materials only in the case of re-production of milk composition or in the case of heat-treated milk after fermentation.

4.1.8 **Raw materials**

4.1.8.1 Milk materials: one or more from the following:

- Pasteurized milk or pasteurized concentrated milk.
- Partly skimmed milk or partly skimmed pasteurized concentrated milk.
- Pasteurized skimmed milk or pasteurized concentrated skimmed milk.
- Pasteurized cream.
- Butter.
- dried milk, dried skimmed milk, dried whey, concentrated dried whey, and caseinates,

4.1.8.2 **starters**

- startar culture bacteria suitable lactic acid - producing like Lactobacillus bulgaricus and streptococcus therinophilus.
- starter culture used in production shall be obtained from pure strains.

4.2 **HYGIENIC REQUIREMENTS**

4.2.1 The product shall be processed and packed according to Hygienic regulations stated in GSO standard (item 2.3) “Hygienic Regulations for Food Plants and Their Personnel.”

4.2.2 The product shall be compliance with GSO(item 2.8 & 2.9) Maximum Limits for Pesticide Residues in Agricultural and Food Products – prat 1 &Part 2.

4.2.3 The product shall be compliance with GSO(item 2.14) “Maximum Limits of Mycotoxins Permitted In Food and Animal Feeds - Aflatoxins “

4.2.4 The product shall be compliance with GSO(item 2.15)” Limits of Radioactivity Levels Permitted In Foodstuffs – patr 1

4.2.5 The product shall be compliance with GSO(item 2.18) “Microbiological Limits of Foods Part 1.”

4.2.6 The product shall be compliance with GSO standrad to be aproved for Maximum Residues Limits for Hormons and antibiotics

4.3 **CHIMICAL REQUIREMENTS**

4.3.1 Milk Fat content

| | Type of yoghurt | Milk Fat content | |
|---------|--------------------|------------------|---------------|
| | | Minimum limit | Maximum limit |
| 4.3.1.1 | Full cream yoghurt | 3% | ----- |
| 4.3.1.2 | Low fat yoghurt | 0.5% | > 3% |
| 4.3.1.3 | Free fat yoghurt | ----- | 0.5% |

4.3.2 Minimum milk protein in milk solids – non – fat 34%

4.3.3 Minimum milk solids – not fat 8.2%

4.3.4 Maximum acidity- calculated as lactic acid- 0.7 %

4.3.5 Vitamins may be added with minimum of

Vitamin A 1200-2000 IU/Kg

Vitamin D 400 IU/Kg

4.3.6 It may be used any food additives that only mentioned in Table (1)

5. SAMPLING

Samples shall be drawn in accordance with the GSO standard mentioned in 2.9

6. METHODS OF ANALYSIS

- 6.1 Tests shall be carried out on the representative sample drawn according to item 5 to determine its compliance with this standard.
- 6.2 Tests shall be carried out in accordance with GSO mentioned in item 2.10

7. LABELING

Without prejudice to the provisions of GSO standard mentioned in 2.1 The following information shall be declared on packages:

- 7.1 Kind of product according to fat ratio((4.3.1) whole - partially skimmed and skimmed.
- 7.2 If milk other than cow milk used in processing the product or a part from it, the animal or animals of the milk source shall be mentioned.
- 7.3 nutrition information shall be declared for each 100 mL or by serving including energy by callory , protin,fat, and sugsrs by g. And calcium and sodium by mg
- 7.4 The date Production and expiry dates shall be declared.

8. PACKAGING

Without prejudice to the provisions of GSO(item 2.1 & 2.1V) the following requirement shall be Met:

- 8.1 The product containers shall be clean, non-harmful, water-tight, air tight, tightly sealed, and prevent the product from any change in the product characteristics.
- 8.2 The product shall be packed in such a way as to prevent any external contamination.

9. STORAGE AND TRANSPORTATION

Without prejudice to the provisions of GSO(item 2.1) the following requirement shall be Met:

9.1 The product containers shall be put in a cold store after complete fermentation at a temperature 0 to 5 C

Table (1)

| Additive | INS | Max Leve mg/kg | Notes |
|---|------|---------------------------------------|------------------|
| CARAMEL III - AMMONIA PROCESS | 150c | 150 | |
| CARAMEL IV- SULPHITE AMMONIA PROCESS | 150d | 150 | |
| DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL | 472e | 5000 | |
| PROPYLENE GLYCOL ESTERS OF FATTY ACIDS | 477 | 5000 | للمعامل بالحرارة |
| Xanthan gum | 410 | 5 g/Kg singly or in combination | |
| Guar gum | 412 | | |
| Tragacanthan | 413 | | |
| Agar-Agar | 406 | | |
| Carragenin | 407 | | |
| Sodium carboxymethyl cellulose | 466 | | |
| Pectin | 440 | 10 g/Kg. | |
| Any other additives used in dried milk | | | |
| Any additives will be adopted by CAC | | | |

References:

-GSO No 1338/2002

- Codex Standard

No.192/1995 , rev 2007

General Standard for Food additives